Tph St Johns

Ponce De Leon Hotel, Saint Augustine, Fla.

Dinner

HOTEL PONCE de LEON
ST. AUGUSTINE, FLA.

Dinner

Native Shrimp Cocktail .85
Tomato Juice Cocktail
Assorted Relish Tray

Blue Point Oysters on Half Shell .80
Fresh Orange Juice
Chilled Cantaloupe

Consomme Vermicelli

Potage Fermiere

Jellied Madrilene

Broiled Florida Red Snapper, Normande 3.50
Jumbo Frog Legs Saute in Butter 3.75
Prime Rib of Beef au Jus 4.25
Roast Long Island Duckling, Apple Sauce 4.00
*Charcoal Broiled Sirloin Steak, Garni 6.25
Assorted Cold Cuts with Sliced Turkey 3.25
(*American Plan Guest — $2.50 extra)

Cardinal Punch

Plain Garden Spinach
New Parsley Potatoes

Buttered Young Carrots
French Fried Potatoes

Hearts of Lettuce

Pear Salad, Maison

French - Mayonnaise - Thousand Island - Roquefort Cheese Dressing

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Hot Dinner Rolls

Peach Pie a la Mode
Boston Cream Pie
Dutch Apple Cake
Vanilla - Strawberry - Walnut Ice Cream
Coffee Sundae
Bing Cherries in Syrup
Assorted Cookies

Cheese: Swiss - Camembert - Bleu - Muenster
Saltine Crackers
Ritz Crackers

Coffee Tea Milk Sanka

DINNER, 6:30 TO 8:00

WEDNESDAY, MARCH 15, 1961

CARL BUCKEL, Master Chef

ALPHIE THIBAULT, Maitre d'Hotel